OWNERS MANUAL
& RECIPE BOOKLET

QM2SFR

salton

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

ELECTRIC POWER

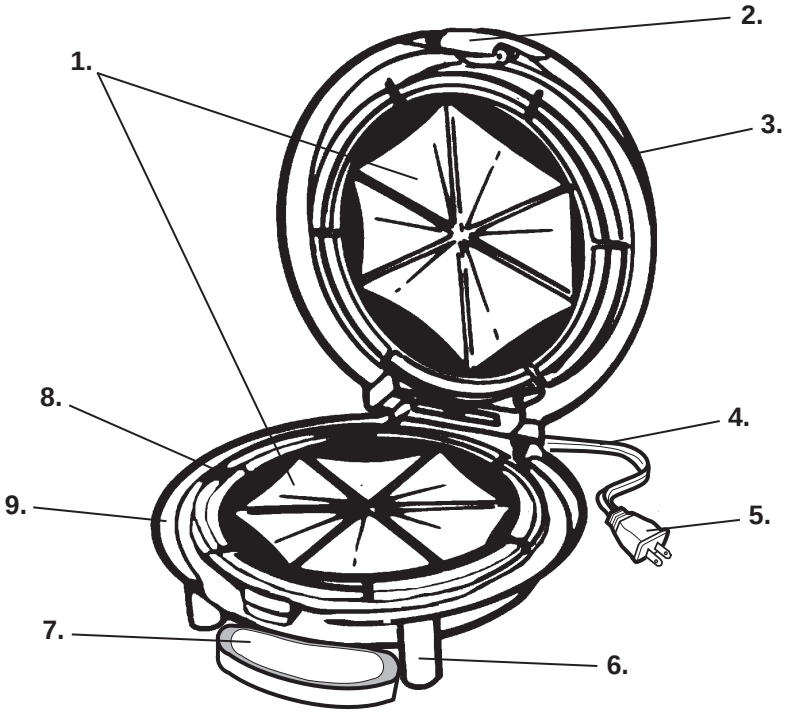
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

PLASTICIZER WARNING

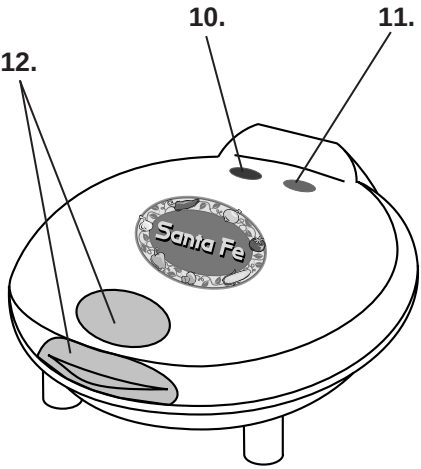
CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

GETTING TO KNOW YOUR QUESADILLA MAKER



1. Non-Stick Cooking Plates
2. Latch
3. Lid
4. Power Cord
5. Polarized Plug
6. Foot
7. Removable Drip Tray (P/N 21512W)
8. Built-In Non-Stick Drip Reservoir
9. Base
10. Red Power/ON Indicator Light
11. Green Ready (Cook) Light
12. Soft Touch Cool Pads



BEFORE USING YOUR QUESADILLA MAKER FOR THE FIRST TIME

1. Carefully unpack the QUESADILLA MAKER.
2. Wipe all surfaces with a slightly damp, soft cloth. NEVER immerse unit in water.
3. Before preheating the QUESADILLA MAKER, the Cooking Plates may be brushed with a small amount of vegetable oil. This helps to protect the non-stick surface. You may wish to repeat this procedure periodically.
4. Set the appliance on a clean, dry and flat surface, where it can be easily plugged into a 120V AC electrical outlet.
5. To preheat the QUESADILLA MAKER: close the Lid and plug cord into electrical outlet. Both the Red Power/ON Indicator Light and Green Ready (Cook) Light will illuminate, and the unit will immediately begin heating. NEVER OPERATE THE APPLIANCE UNATTENDED. Allow the unit to preheat for approximately 5 minutes. The Green Ready (Cook) Light will turn off when the unit has reached cooking temperature.
6. Gently raise the QUESADILLA MAKER Lid using a pot holder/oven mitt. Always grasp Lid with a pot holder/oven mitt when raising and lowering Lid. As with any new appliance, you may notice smoke and a slight odor when unit is used for the first time while residues burn off the Cooking Plates and heating element. Allow the QUESADILLA MAKER to heat until smoke and odor dissipate.

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

HOW TO USE YOUR QUESADILLA MAKER

1. Check to ensure that the Cooking Plates are clean and free from dust and food particles. If necessary, wipe with a damp cloth.
2. When using the QUESADILLA MAKER for the first time, lightly brush the Cooking Plates with vegetable oil.
3. Close the Lid.

YOUR QUESADILLA MAKER (CONT.)

4. Plug appliance into a standard electrical outlet. Both the Red Power/ON Indicator and Green Ready (Cook) Light will come on; unit will immediately begin heating. **NEVER OPERATE APPLIANCE UNATTENDED.**
5. Allow the appliance to preheat for approximately 5 minutes while preparing the fillings and quesadillas. The Green Ready (Cook) Light will turn off when unit has reached proper cooking temperature.
6. Slide the Drip Tray under the front of the unit. Raise the QUESADILLA MAKER Lid using a pot holder/oven mitt and place prepared quesadilla centered on the bottom Cooking Plate.
7. Carefully lower the Lid using a pot holder/oven mitt and latch shut. Depending on the amount of food contents, the Latch may not catch. DO NOT FORCE SHUT. The unit will still cook properly.
8. Steam may be released between the Cooking Plates. Caution should be taken to prevent hands from coming in contact with the steam.
9. Grilling time should be approximately 3 to 5 minutes. Exact grilling time will be a matter of taste and will depend on the type of filling. Do not over-grill, since filling may melt and pour out from between the tortillas.
10. The Green Ready (Cook) Light turns on and off as the unit cycles to maintain ideal cooking temperature; this prevents overheating.
11. After the quesadilla has finished cooking, gently raise the Lid using a pot holder/oven mitt and remove quesadilla with a plastic or wooden spatula. Do not use metal utensils as this may damage the non-stick coating.
12. Keep the Lid closed to preserve heat until ready for the next quesadilla.
13. In the event filling leaks into the Built-In Non-Stick Drip Reservoir or the Removable Drip Tray, carefully wipe out with folded paper towel before grilling the next quesadilla.
14. After use, unplug unit from the electrical outlet and allow to cool to room temperature before cleaning.

CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the Green Ready (Cook) Light is OFF (not illuminated) before disconnecting the plug from the outlet.

15. When unit is cool, the Drip Tray may be removed and emptied. **Be sure that the liquid is cooled.**

HINTS FOR BEST RESULTS

1. **NEVER OPERATE THE APPLIANCE UNATTENDED.**
2. Only use 10-inch flour tortillas when making quesadillas with the Santa Fe QUESADILLA MAKER. Tortillas should be fresh and pliable, not dried out or stiff.
3. Only use soft filling ingredients like shredded cheese, salsa, shredded or thinly sliced pieces of cooked meat, poultry or vegetables. Do not use with any foods that have bones or pits since they could damage the Cooking Plates.
4. Do not overfill the quesadilla, as the filling may leak out into the Built-In Non-Stick Drip Reservoir.
5. Do not fill the tortilla with more than 1/4 cup shredded cheese and/or 1/2 cup liquid ingredients like salsa, as they may leak out when heated. Do not use processed cheese, because it turns into liquid when heated and will leak out into the Built-In Non-Stick Drip Reservoir and Removable Drip Tray.
6. For best results, fillings should be spread as evenly as possible, up to 1/2-inch from the edge of the tortilla so that the edges can seal together.
7. Cooked quesadillas should only be slightly crisp with some light browning. Do not grill quesadillas longer than 5 minutes, as the filling may get too hot and start to leak. The average grilling time for a quesadilla on the preheated QUESADILLA MAKER is 3 to 4 minutes.
8. Do not force the Lid closed, as you may damage the hinge or latch mechanism. **ALWAYS GENTLY RAISE OR LOWER THE LID USING A POTHOLDER/OVEN MITT.**
9. Always use QUESADILLA MAKER with the Removable Drip Tray in place.
10. In the event filling leaks into the Built-In Non-Stick Drip Reservoir or the Removable Drip Tray, carefully wipe out with folded paper towel before grilling the next quesadilla.
11. Previously grilled quesadillas can be reheated on the QUESADILLA MAKER. Place on preheated appliance, matching up the triangle shape of the quesadilla with that of the Cooking Plates. Lower the Lid and reheat 1 to 2 minutes.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

1. **UNPLUG AND ALLOW TO COOL BEFORE CLEANING. NEVER IMMERSE APPLIANCE IN WATER.**
2. Wipe Lid, Base, and Cooking Plates with absorbent paper toweling or a soft cloth. Soiled components can also be cleaned with a damp cloth and a little non-abrasive soap or dish washing detergent. Wipe with a clean, soft, damp cloth and towel dry.
3. Empty the Drip Tray and clean with warm, soapy water and wipe dry.
4. Store cleaned QUESADILLA MAKER in its box or in a clean, dry place. Never store it while it is still hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause it to fray and break.
5. The QUESADILLA MAKER may be stored in a vertical position (handles pointed up). Latch the Cooking Plates together, loosely winding the cord around the base of the unit, and stand for neat and compact storage.

RECIPES

The following recipes have been especially developed by cookbook author, Tom Lacalamita for preparing delicious, traditional and unique quesadillas in your Santa Fe QUESADILLA MAKER.

SPEEDY QUESADILLAS

1/2 cup (4 oz.) finely shredded Cheddar or Monterey Jack cheese

4 (10-inch) flour tortillas

1/2 cup Chunky Salsa

1/4 cup chopped cilantro

real dairy sour cream

guacamole, optional

1. Sprinkle half of the cheese on two of the tortillas. Divide and evenly spread the salsa over the cheese. Sprinkle evenly with the cilantro and remaining Cheddar cheese. Cover with the remaining tortillas.
2. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with additional salsa, sour cream, or optional guacamole, if desired.

Makes 2 quesadillas, 12 pieces

SOUTH-OF-THE-BORDER BREAKFAST POCKET QUESADILLA

1/4 cup (2 oz.) shredded Cheddar or Monterey Jack cheese

2 (10-inch) flour tortillas

2 large eggs

1 tablespoon chopped chives, or one scallion, white and green part, sliced thin

salt

black pepper

1/2 cup salsa

1. Sprinkle 1/4 cup of cheese on one of the tortillas. Set aside.
2. Lightly beat eggs in small bowl with chives, and salt and pepper to taste.
3. Lightly coat Cooking Plates with vegetable spray. Pour egg mixture in center of the preheated QUESADILLA MAKER. Close Lid and cook 2 to 3 minutes, or until the egg is set. Carefully remove with a plastic spatula. Place cooked egg on the tortilla with the cheese.
4. Evenly spread the salsa on the egg. Sprinkle with the remaining cheese and cover with the tortilla.
5. Place on the preheated QUESADILLA MAKER. Close Lid and cook 3 to 4 minutes, or until the tortilla is lightly browned. Cut into triangles. Serve with additional salsa, if desired.

Makes 1 quesadilla, 6 pieces

CHEESY QUESADILLAS

1/2 cup sour cream

1/2 cup (4 oz.) shredded Monterey Jack cheese

2 scallions, white and green parts, sliced thin

1 teaspoon chili powder

1 tablespoon pickled jalapeño slices, drained and patted dry on paper towel

1 tablespoon minced cilantro

4 (10-inch) flour tortillas

1. Combine sour cream, Monterey Jack cheese, scallions, chili powder, jalapeño peppers, and cilantro in a small mixing bowl.
2. Divide and evenly spread cheese filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with Fresh Tomato Salsa, page 19, or sour cream, if desired.

Makes 2 quesadillas, 12 pieces

BEAN & CHEESE QUESADILLAS

1 can (16 oz.) refried beans

1/4 cup (2 oz.) shredded Cheddar cheese

1 small onion, minced

3 teaspoons minced pickled jalapeño pepper, optional

6 (10-inch) flour tortillas

1. Divide and evenly spread refried beans on three of the tortillas, up to 1/2-inch from the edge. Sprinkle evenly with the Cheddar cheese, minced onion, and jalapeño pepper, if desired. Cover with the remaining tortillas.
2. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with Fresh Tomato Salsa, page 19, or sour cream, if desired.

Makes 3 quesadillas, 18 pieces

VEGETABLE QUESADILLAS

1/2 cup (4 oz.) thawed and drained frozen bell pepper and onion strips

1 teaspoon Mexican or fajita seasonings

4 (10-inch) flour tortillas

1/2 cup (4 oz.) shredded Cheddar or Monterey Jack cheese

salsa or picante sauce

sour cream

1. In a small bowl combine pepper and onion strips and seasonings.
2. Divide and evenly spread pepper mixture on two tortillas, up to 1/2-inch from the edge. Sprinkle evenly with the cheese. Cover with the remaining tortillas.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with salsa or picante sauce and sour cream.

Makes 2 quesadillas, 12 pieces

HERBY RICOTTA & RED PEPPER QUESADILLAS

1 cup ricotta cheese

1 jar (4 oz.) chopped roasted red peppers, drained

1 tablespoon minced fresh herbs like: parsley, cilantro, thyme, or basil

1 clove garlic, peeled and minced

1/4 teaspoon salt

1/8 teaspoon black pepper

4 (10-inch) flour tortillas

1. Combine the ricotta, roasted peppers, herbs, garlic, salt, and black pepper together in a small mixing bowl.
2. Divide and evenly spread ricotta filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas. Press down gently.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with Fresh Tomato Salsa, page 19, if desired.

Makes 2 quesadillas, 12 pieces

SHRIMP QUESADILLAS

1/2 cup (4 oz.) shredded Monterey Jack cheese

4 (10-inch) flour tortillas

1/4 pound small shrimp, cooked and coarsely chopped

1 cup shredded iceberg lettuce

1/4 cup guacamole or Thousand Island salad dressing

1. Evenly sprinkle two tortillas with half of the cheese, up to 1/2-inch from the edge. Evenly scatter shrimp and lettuce over cheese. Top with guacamole or salad dressing. Sprinkle cheese on top of each and cover with the remaining two tortillas.
2. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with additional guacamole or Thousand Island dressing, if desired.

Makes 2 quesadillas, 12 pieces

WILD MUSHROOM QUESADILLAS

2 tablespoons olive oil

1 large onion minced

2 cloves garlic, peeled and minced

1 roasted, canned jalapeño pepper, chopped

1/2 pound crimini or white button mushrooms, including stems, coarsely chopped

1/2 teaspoon salt

1/8 teaspoons black pepper

4 (10-inch) flour tortillas

1/2 cup (4 oz.) shredded Swiss or Gouda cheese

1. Heat the olive oil in medium-sized skillet over medium-high heat. Add the onion and garlic and sauté 4 to 6 minutes, or until soft. Add the jalapeño pepper and mushrooms. Sauté 5 to 7 minutes, or until the mushrooms are soft. Season with salt and black pepper. Drain to remove any remaining cooking liquid.
2. Evenly sprinkle two tortillas with half of the cheese up to 1/2-inch from the edge. Evenly spread mushroom filling over cheese. Sprinkle cheese on top of each and cover with remaining two tortillas.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with sour cream, if desired.

Makes 2 quesadillas, 12 pieces

SOUR CREAM & CHIVE QUESADILLAS

2 medium russet potatoes, peeled and cut into 1-inch cubes

1/4 cup real dairy sour cream

2 tablespoons chopped fresh chives or two scallions, green part only, sliced thin

salt

black pepper

4 (10-inch) flour tortillas

1/4 cup (2 oz.) Cheddar cheese

1. Boil potatoes in salted water until tender. Drain and mash with sour cream and chives. Season with salt and black pepper, to taste.
2. Divide and evenly spread potato filling mixture on two of the tortillas, up to 1/2-inch from the edge. Sprinkle evenly with the Cheddar cheese. Cover with the remaining tortillas.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles. Serve with additional sour cream, if desired.

Makes 2 quesadillas, 12 pieces

PEPPERONI PIZZA POCKETS

1/2 cup pizza sauce

1/4 cup (2 oz.) shredded mozzarella cheese

1 tablespoon grated Parmesan cheese

2 tablespoons minced pepperoni

4 (10-inch) flour tortillas

1. Combine the pizza sauce, mozzarella, Parmesan, and pepperoni in a small mixing bowl.
2. Divide and evenly spread pizza filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned. Cut into triangles.

Makes 2 quesadillas, 12 pieces

HAM & CHEESE ON TORTILLA QUESADILLA

4 (10-inch) flour tortillas

4 tablespoons prepared mustard

1/2 cup (4 oz.) shredded Swiss cheese

12 thin slices ripe tomato

4 thin slices Virginia ham

4 tablespoons pickle relish

1. Spread one side of each tortilla with 1 tablespoon mustard. Evenly sprinkle half of the Swiss cheese on two of the tortillas, 1/2-inch from the edge. Cover each with tomato slices, ham, and pickle relish. Sprinkle cheese on top of each and cover with the remaining two tortillas, mustard-side down.
2. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 2 to 3 minutes, or until tortilla is lightly browned. Cut into triangles.

Makes 2 quesadillas, 12 pieces

CHUNKY PEANUT BUTTER & JELLY QUESADILLA

1/2 cup smooth or chunky-style peanut butter

1/2 your favorite chunky fruit jelly

4 (10-inch) flour tortillas

powdered sugar, optional

1. Combine peanut butter and jelly in small mixing bowl.
2. Divide and evenly spread peanut butter filling mixture on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
3. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned.
4. Cut into triangles. If desired, sprinkle with powdered sugar before serving.

Makes 2 quesadillas, 12 pieces

APPLE PIE QUESADILLAS

1 cup canned apple pie filling

4 (10-inch) flour tortillas

powdered sugar

ground cinnamon

1. Remove apple slices from heavy syrup with a fork. Divide and evenly spread apples on two of the tortillas, up to 1/2-inch from the edge. Cover with the remaining tortillas.
2. Place on preheated QUESADILLA MAKER, one at a time. Close Lid and cook 3 to 4 minutes, or until tortilla is lightly browned.
3. Cut into triangles. Sprinkle with powdered sugar and cinnamon, to taste.

Makes 2 quesadillas, 12 pieces

FRESH TOM ATO SALSA

6 large vine-ripened plum tomatoes, coarsely chopped

4 scallions, white and green parts sliced thin

1 small jalapeño pepper, finely chopped

2 tablespoons finely chopped cilantro

juice of 1 lime

salt

black pepper

1. Combine first 5 ingredients together and season with salt and black pepper to taste.
2. Let stand 15 to 30 minutes before serving.

Makes 1-1/2 to 2 cups

LIMITED ONE YEAR WARRANTY

Warranty: This product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number QM2SFR when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include $8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:
ATTN: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:
Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054
E-mail: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Rev. 1
6/04